

FOOD PRODUCT METHOD OF PREPARATION

ABSTRACT

Methods for preparing puffed snack products from cooked cereal doughs, especially corn based, comprise deep fat frying cornucopia shaped pellets or half products. Methods for preparing such snack products include a steeping step of cut grain particles having a particle size of 0.5 to 2.5 mm with warm water to have a moisture content of at least 18%, short residence time cooking to form a cooked cereal dough such as in a twin screw extruder, second long residence time cooking step, extruding the cooked cereal dough into extrudate ropes, tempering while cooling the extrudate ropes, forming into pellets, drying the pellets, and puffing to form the finished snack products such as by deep fat frying. The present methods provide finished puffed pieces of equivalent texture and eating qualities to those prepared by traditional low shear extended cooking of grains in batch cookers. The present method can utilize less expensive and specialized equipment, can be practiced as a continuous process rather than batch or semi-continuous, and are more economic.

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